

CLAIMS

1. A container-packed, oil-in-water type emulsified food product, comprising an oil-in-water type emulsified food comprising edible oil and fat, vinegar, and egg yolk, wherein said food is packed and sealed in a container with an oxygen barrier property and has a dissolved oxygen concentration of 0.8 to 8.1 %O₂ immediately after manufacturing.

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2. The container-packed, oil-in-water type emulsified food product according to claim 1, wherein the dissolved oxygen concentration immediately after manufacturing is 1.0 to 7.1 %O₂ as a value obtained by measuring with a fluorescence-type oxygen meter.

3. The container-packed, oil-in-water type emulsified food product according to claim 1, wherein the dissolved oxygen concentration after storing in a dark place at a temperature of 20°C for 10 days after manufacturing is 0.5 to 6.2 %O₂.

4. The container-packed, oil-in-water type emulsified food product according to claim 1, wherein the dissolved oxygen concentration after storing in a dark place at a temperature of 20°C for 10 days after

manufacturing is 0.6 to 5.7 %O₂ as a value obtained by measuring with a fluorescent oxygen meter.

5. A method for manufacturing a container-packed,
oil-in-water type emulsified food product comprising an
oil-in-water type emulsified food comprising edible oil
and fat, vinegar and egg yolk , comprising the steps of:
adjusting a dissolved oxygen concentration in the
oil-in-water type emulsified food to 0.8 to 8.1 %O₂ by
10 deoxygenation treatment of the oil-in-water type
emulsified food or starting materials therefor; and
packing and sealing the food in a container with an
oxygen barrier property.

- 15 6. The method according to claim 5, wherein the
dissolved oxygen concentration in the oil-in-water type
emulsified food is adjusted to 1.0 to 7.1 %O₂ as a value
obtained by measuring with a fluorescent oxygen meter.